



STARTER ອາຫານຫວ່າງ | ກັບແກ້ມ

HERBAL PORK SAUSAGE – G *

Grilled, minced pork sausage, mixed with rough-ground herb. Served with green chili dipping sauce on the side.8

POH PIA – G

AKA Crispy Spring Roll or Egg roll. We recommend this be wrapped with lettuce and dipped in sauce before eating.6

CRISPY CHICKEN WINGS

Half-wing marinated overnight with herbs in our house sauce. Served on a net of Lemongrass and topped with crispy herbs.7

CRISPY QUAIL

Marinated, deep-fried quail is a common street food in Vietnam and Laos. Served with Sriracha dipping sauce.8

SEEN HANG

Flash-fried hanger steak strip that has been marinated overnight. Served with Sriracha dipping sauce. Pairs well with a cold Laotian beer.7

MIENG KANA - G *

Kana is also known as Chinese broccoli, a South East Asian local vegetable. This dish is filled with sliced cabbage, Asian herbs, and grilled shrimp. Comes with a spicy chili lime sauce dressing.8

GRILLED JUMBO PRAWN - G

Inspired by our chef's time in Vientiane watching fishermen cast their nets in the Meakong river. Served with a spicy lime dipping sauce. 12

CHICKEN LETTUCE WRAP - G *

Sautéed, ground chicken with our secret herb sauce and tomato base sauce. Served on lettuce leaves.7

GRILLED PORK SHOULDER

Grilled over night marinated pork shoulder. Served with spicy roasted rice powder sauce.8

SALAD ສະຫຼັດ

MEAKONG SALAD - G *

Laos-style papaya salad. Mixed, julienned green papaya, green beans, and tomatoes, with a mellow fermented fish sauce.9

LIT SIGNATURE SALAD - G *

Chef recommended dish!! For the new experience challenge. Signature papaya salad. Mixed, julienned green papaya, green beans, tomatoes, bean sprouts, pickles, Laos pork loaf, with a mellow fermented fish sauce.12

CHAOPHRAYA SALAD – G *

Thai-style papaya salad. This dish has a sweet, sour, salty, and spicy flavor all in one. Mixed, julienned green papaya, green beans, tomatoes with Chef flavorful sauce.9

CRISPY RICE SALAD - G *

Crushed crispy rice ball mixed with ginger, cilantro, peanut, and fermented pork.9

GRILLED STEAK SALAD *



Sliced steak, grilled on high heat charcoal until it has a perfect smoky aroma. Cooked medium well. Mixed with herb, and spicy roasted rice powder sauce.10

CURRY | SOUP ແກງ

BEEF SOUP

Tender diced beef and bean sprouts in a cinnamon soup. 9

PULLED CHICKEN SOUP - G*

Pulled chicken and herbs in a mellow soup, with a spicy aftertaste.8

FISH SOUP - G*

Sliced white Tilapia filet in a light lemongrass broth. Ground chili and fresh lime juice give a spicy and sour flavor.12

CHICKEN CURRY - G*

Tender, sliced chicken, Asian eggplant and green beans in a creamy red curry. Served with steamed rice.13

ORM - G*

Tender chicken in a flavorful, spicy dill stew with Asian eggplant, cabbage, green beans, scallions. Perfect for herb lovers. Served with sticky rice.13

MAIN DISH ອາຫານຫລັກ

GRILLED BEEF

Sliced steak, cooked medium-well. Dressed with spicy rough-ground chili sauce. Served with sticky rice.18

GRILLED WHOLE CHICKEN

Marinated, butterfly-cut whole chicken. Served with sticky rice, spicy rough-ground chili sauce, and sweet sauce.14

GRILLED WHOLE FISH

Grilled whole branzino stuffed with basil, lemongrass and kaffir lime leaves. Served with steamed vermicelli noodles, spicy tamarind sauce, and tomato dipping sauce.25

MOK PLA - G*

Steamed, sliced basa fish, lightly mixed with curry paste and Laotian herbs. Packs a big kick from dill leaves.13

KHUA KHAO - G

Wok fried rice with diced chicken, sliced cabbage, and diced Chinese broccoli. Topped with crispy shallot.14

WOK NOODLE - G

Stir fried flat noodles with diced chicken and scrambled eggs. Served with fresh bean sprouts and Sriracha sauce on the side.13

KHUA MEE - G

Inspired by our chef's time at Pratupee ,Bangkok, Stir fried rice noodles with scrambled eggs, small dice tofu, shrimp any very flavor full sauce. Served on real small wok, topped with fresh bran spout, chive, and lime slide on the side.14

MEE GOONG - G

Signature Noodle: Shrimp paste mixed with vermicelli noodles and stir fried with jumbo shrimp and watercress. 14

PLA TOD - G



Crispy Fish Tamarind Sauce. Deep-fried whole rockfish topped with crispy herbs, cashews and a thick tamarind dressing.25

CRISPY FISH POT- G*

Deep-fried whole rockfish in a sweet, spicy and sour vegetable soup.25

DESSERT ຂອງຫວານ

KHAO NIAO MAK MUANG - G

Mango Sticky Rice: Pandan leaves have a sweet fragrance and taste that causes our sweet sticky rice to turn green. Served with fresh mango.7

SANGKAYA

A Southeast Asian coconut custard. Served on top of sweet sticky rice.6

KALAM- G

Lychee sherbet Ice Cream: Dairy-free, gluten-free, vegan dessert option. You'll love this sweet treat after your meal.5

PING KLUAY- G

Smoked Banana: Grilled, sliced banana with a caramelized flower sauce. Served with banana flavored ice-cream.6

*** Spicy**